



FURLAN



Prosecco DOC Frizzante



<i>Production area:</i>	Fontanafredda, plain, vineyard's exposure south-east
<i>Type of soil:</i>	poor and pebbly, moderately loose
<i>Training system:</i>	sylvoz
<i>Planting density:</i>	3.800 vines/ha (2.60 mt x 1 mt)
<i>Grapes:</i>	glera 100%
<i>Harvest period:</i>	second half of September
<i>Vinification:</i>	white vinification
<i>Bottling:</i>	from November to June
<i>Organoleptic characteristics:</i>	aromatic and fruity wine with scents of apple and notes of acacia flowers. Pale straw yellow colour with greenish reflections
<i>Food matching:</i>	perfect throughout the meal with main dishes of fish and cheese
<i>Serving temperature:</i>	serve at 6°C
<i>Analytical data:</i>	Alcohol: 11 % vol. Acidity: 6,0 gr/l Sugars: 10 gr/l Pressure: 2,5 atm

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